

# Beef & Mushroom Baguettes

with Smoky Roasted Carrots

2 SERVINGS

25-35 MINS

 Blue Apron

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## Ingredients\*

Customized ingredients for vegetarian dish

### OMITTED:

 10 oz Thinly Sliced Beef 

### ADDED:

 4 oz Mushrooms 

 1 Small Baguette

 3/4 lb Carrots

 4 oz Mushrooms

 2 Scallions

 2 oz Shredded Cheddar & Monterey Jack Cheese Blend

 1 Tbsp Red Wine Vinegar

 2 Tbsps Soy Glaze

 1 Tbsp Ketchup

 1 Tbsp Light Brown Sugar

 1 Tbsp Smoky Spice Blend<sup>1</sup>

## Cook along on the app



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<sup>1</sup> Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder  
\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

### 1 Prepare & roast the carrots

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve crosswise, then quarter lengthwise.
- Transfer to a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra); toss to coat. Arrange in an even layer.
- Roast 17 to 19 minutes, or until browned and tender when pierced with a fork.
- Leaving the oven on, remove from the oven.
- Transfer to a plate and cover with foil to keep warm.
- Carefully wipe off the sheet pan.



For easier cleanup, line your sheet pans with foil.

### 2 Prepare the remaining ingredients & make the sauce

- Meanwhile, cut the **mushrooms** into bite-sized pieces.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **baguette**.
- In a bowl, combine the **vinegar**, **sugar**, **ketchup**, **soy glaze**, and **sliced white bottoms of the scallions**. Whisk until the sugar has dissolved.



### 3 Cook the beef & mushrooms

- Separate the **beef**; pat dry with paper towels. Season with salt and pepper.
- In a medium pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned beef** and **mushroom pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.



### Step 3 continued:

- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 minutes, or until the sauce is thickened and the beef is just cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

### ↪ CUSTOMIZED STEP 3 If you chose Vegetarian

- In a medium pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 minutes, or until the sauce is thickened and the mushrooms are slightly softened.
- Turn off the heat. Taste, then season with salt and pepper if desired.

### 4 Make the baguettes & serve your dish

- Place the **halved baguette** on the same sheet pan, cut side up.
- Drizzle with **olive oil**, then evenly top with the **cooked beef and mushrooms** and **cheese**.
- Toast in the oven 4 to 5 minutes, or until the baguettes are lightly browned and the cheese is melted.
- Remove from the oven.
- Serve the **baguettes** with the **roasted carrots** on the side. Garnish the baguettes with the **sliced green tops of the scallions**. Enjoy!



### ↪ CUSTOMIZED STEP 4 If you chose Vegetarian

- Make the baguettes and serve your dish as directed, using the **cooked mushrooms**.